



MANUFACTURED BY
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

DRINK MIXERS

Models: DM21W, DM21R, DM21B

Version 1 Units

Special Features:

Cup activated switch
Stainless steel mixing shaft and beaters
6600 RPM motor

These instructions cover the models of Roband® Drink Mixers listed above. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.



Roband Australia is a wholly Australian owned company, which has been manufacturing quality commercial catering equipment for the food service industry for more than 45 years. Roband products are engineered and manufactured to the highest standards to provide functionality, reliability and durability, and our quality products are exported world-wide.

Included in the comprehensive Roband® range are Toasters, Fryers, Milkshake Mixers, Rotisseries, Food Display Cabinets and much more.

Roband Australia also acts as the Australian agents for Vitamix® Blenders, Noaw® Meat Slicers and Ryno® Stainless steel Benching.

In addition to a vast range of machines, Roband Australia has its own line of commercial cookware and cutlery under the Robinox® and Förje® brand names.

For a complete set of brochures please contact your nearest authorised dealer or contact Roband directly at our head office.

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INTRODUCTION

Congratulations on your purchase of this quality Roband® product. With proper care and management your new purchase will give you years of trouble free service.

By reading these instructions carefully you can ensure that this machine is used and maintained properly, helping your new investment to perform well for you now, and to continue performing in the many years to come.

GENERAL PRECAUTIONS

This machine must only be operated by qualified person(s) who are fully versed in the operating and safety instructions described in this manual. Servicepersons should be instructed to familiarise themselves with any and all safety instructions described in this manual prior to commencement of any maintenance or service.

In the case of new personnel, training is to be provided in advance. These machines should not be operated by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the safe use of the appliance by a person responsible for their safety.

When moving the mixer, only hold or lift it by the body itself. Do not carry or move the mixer by holding the motor spindle or the motor housing. The motor spindle is aligned with a tolerance of 0.025mm before leaving the factory to ensure trouble free mixing and long motor bearing life.

The performance of this unit cannot be guaranteed for operational use outside its design parameters.

The machine should be disconnected from all power before cleaning.

Roband will accept no liability if;

- ◆ Non-authorized personnel have tampered with the machine.
- ◆ The instructions in this manual have not been followed correctly.
- ◆ Non-original spare parts are used.
- ◆ The machine is not cleaned correctly, with the right product.
- ◆ There is any damage to the unit.
- ◆ The machine has been modified in any way.

PACKAGING

All care is taken when packing and Roband ensures that every unit is functional and undamaged at the time of packaging.

The Package of this Drink Mixer should include:

- 1) One Drink Mixer (appropriate model)
- 2) One Stainless Steel Mixing Cup
- 3) This Manual

Any damage to the machine as a result of freight must be reported to the Freight Company and to the agent responsible for the despatch of said unit within three (3) days of receipt. No claims will be accepted or entertained after this period.

INSTALLATION

Remove all the packaging materials and tape, as well as any protective plastic from the machine. Clean off any glue residue left over from the protective plastic or tape.

Place the mixer on a firm, level surface in the required position.

OPERATION

The mixer plugs into a standard, single phase, 10 Amp Power point. On the top of the mixer is an ON OFF / Speed control switch. The mixer is operated by switching the unit on using the control switch, by pressing the switch to either the I position (low speed) or the II position (high speed). Placing the rim of the supplied mixing cup or a standard size 710mL (24 Fl.oz.) milk shake cup behind the top cup retainer (switch rod) and resting the bottom of the cup on the cup support will then start the mixing action. After the desired mixing duration, remove the cup by first lifting it then pulling it down and away from the motor spindle. The mixer is designed for a fluid volume of 180ml to 210ml. Increasing this volume could cause spillage, which may migrate into the switch, leading to possible electrical problems.

If it is required that small cups be used they will not be tall enough to activate the microswitch. In this case a “collar” is required for the mixing process. (Please contact your supplier for information on obtaining a collar if required.)

Notes to user: These units are not blenders and will not make thickshakes from chunks of frozen ice cream. If ice cream is used it is common for the beater to bite into the ice cream and drag it around, leaving a large amount unblended and increasing the chances of spillage. To make a thick shake it is required that **softserve** or somewhat melted ice cream be used.

An important tip to remember is that the colder the milk used, the thicker the shake.

SAFETY

GENERAL SAFETY

This machine contains no user-serviceable parts. Roband Australia, one of our agents, or a similarly qualified person(s) should carry out any and all repairs.



Steel cutting processes such as those used in the construction of this machine result in sharp edges. Whilst any such edges are removed to the best of our ability it is always wise to take care when contacting any edge.

Do not remove any cover panels that may be on the product.

Do not use anything other than a recommended cup or collar to activate the switch.

It may be possible to actuate the switch while cleaning, for this reason we advise that you turn off the power to the mixer before commencing cleaning.



Never place your hand or any other object into the cup while in operation.

CLEANING CARE & MAINTENANCE

Clean the motor spindle by placing warm water in the cup and then mixing. The rest of the machine can be cleaned after first switching off the speed control switch then disconnecting the power cord from the wall socket. The mixer can then be wiped down with a warm **damp** cloth pay particular attention to keeping the area around the switch rod and the switch rod itself clean. Do not immerse mixer in water. Keep the motor spindle, where it enters the motor housing, and the activating switch free from milk, flavouring and other drink residue. Do not use a water jet system for cleaning this appliance.

The Drink Mixer should be cleaned after each use.

Do not under any circumstances immerse the mixer in water.

Some cleaning agents can damage stainless steel and painted surfaces, usually through prolonged use. For this reason we recommend cleaning with soapy water. Any damage to the unit through the use of harsh or improper cleaning agents is entirely the responsibility of the user.

TROUBLESHOOTING

If the Drink Mixer does not function, please check the following points before calling for service.

- ✓ The machine is plugged in correctly and the power switched on.
- ✓ **The plug is pushed firmly into the socket** – relocating the unit or cumulative vibrations may cause the socket to become loose – turn the machine on its side and push the inlet plug firmly.
- ✓ The on off / speed control switch has been activated.
- ✓ The power point is not faulty.
- ✓ The cup actuates the switch correctly
- ✓ Select the alternative speed setting.

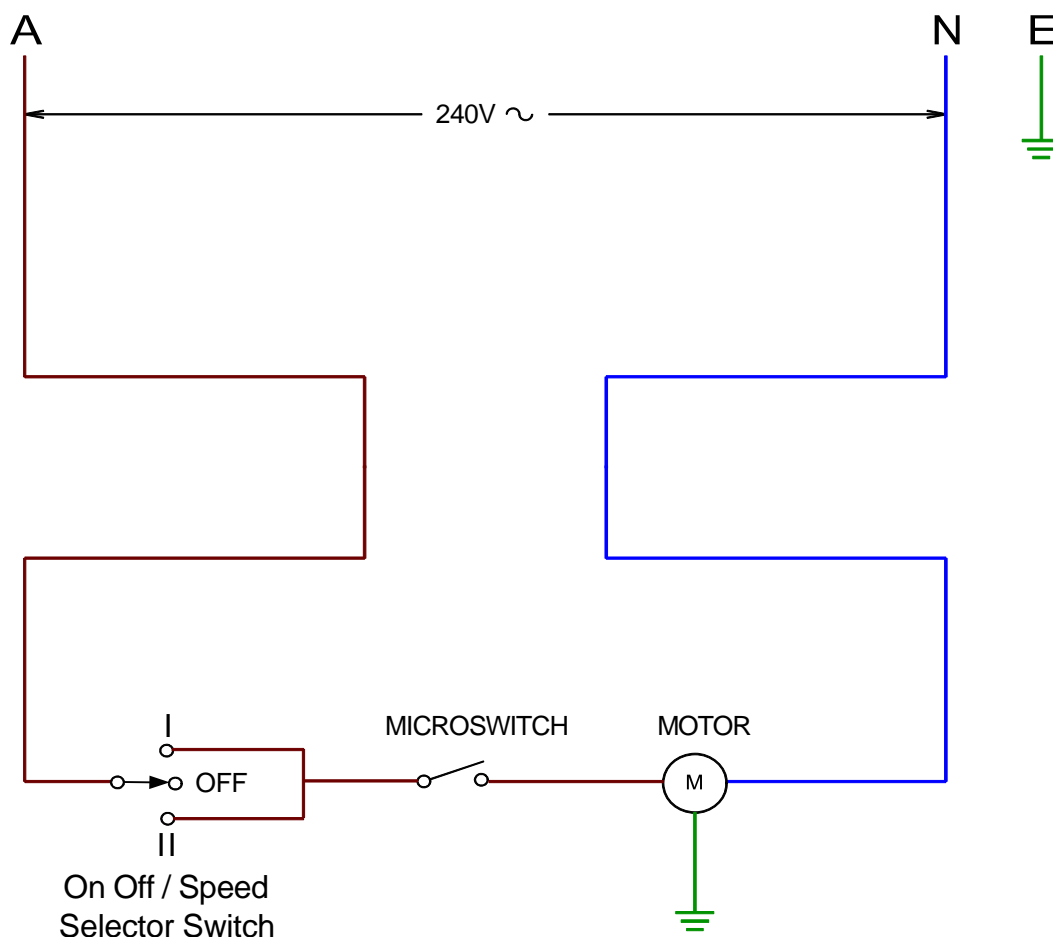
SPECIFICATIONS

Model	DM21W	DM21R	DM21B
Power source	240 Volts AC	240 Volts AC	240 Volts AC
Power Consumption	150 Watts	150 Watts	150 Watts
Nominal Dimensions;			
Width	210mm	210mm	210mm
Height	490mm	490mm	490mm
Depth	225mm	225mm	225mm

Constant research and development may necessitate specification changes

CIRCUIT DIAGRAM*

Model: DM21W, DM21R, DM21B



*** This circuit diagram has been provided for reference and to assist qualified service and repair agents only. Under no circumstances should persons not suitably qualified attempt repairs to any electrical equipment.**



Warranty

Every care is taken to ensure that no defective equipment leaves our factory and all goods manufactured by us are guaranteed against faulty workmanship and materials for a period of 12 months from the date of purchase. Glass and lamps are **not** included in this warranty. Generally, all goods claimed under this warranty must be returned to the factory or an authorised service agent, freight prepaid, for inspection. Any part deemed to be defective will be replaced, however, no claims will be entertained for parts damaged in transport, misused or modified in any way without our approval. For machines that are not considered to be portable (e.g. food bars, rotisseries, large hotplates and some bain maries), on site warranty service will be provided in capital city metropolitan areas only. In all other locations, the customer is responsible for all travelling time/service call costs and payment for this will be required prior to the commencement of the repair. The labour costs to actually repair the fault will be met by this company.

This company reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which it occurred and any costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. Under no circumstances shall Roband Australia Pty Ltd or any subsidiary company or Agent be liable for loss of profit or damage to other equipment and property.

Generally, authorised service agents are located in all areas which have authorised distribution dealers. For the name of your nearest Australian authorised service agent please contact:

ROBAND AUSTRALIA PTY LTD
Warranty Number: 1800 268 848
Phone: (02) 9971 1788 Fax: (02) 9971 1336

All other countries please contact your selling agent.

Please complete the following details and keep this card in a safe place.

NAME: _____

ADDRESS: _____

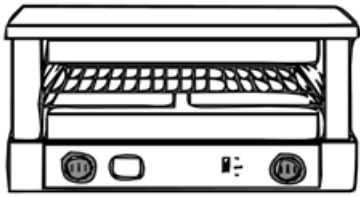
MODEL No.: _____ SERIAL No.: _____ DATE PURCHASED: _____

NAME OF DEALER: _____

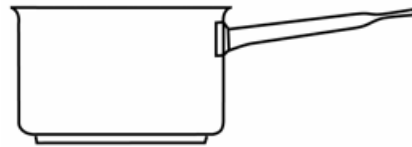
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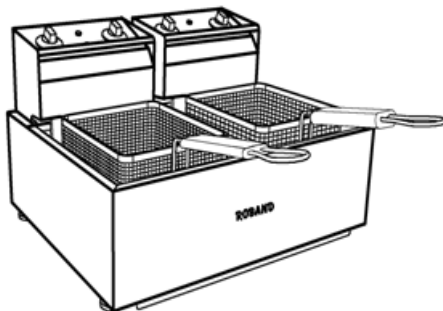
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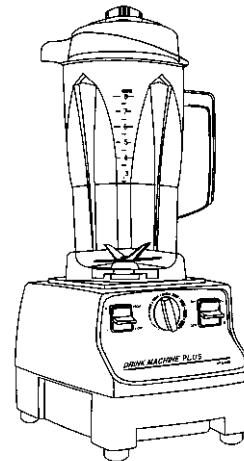
ECO-RAY AUTOMATIC
TOASTERS AND GRILLERS



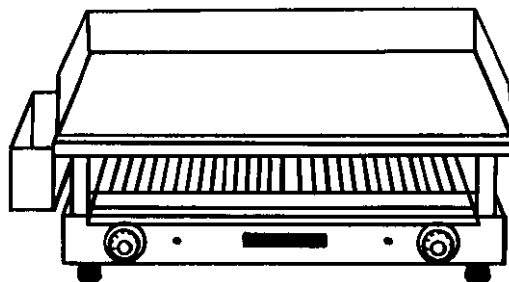
ROBINOX KITCHEN
& TABLEWARE



Fryers



VITA-MIX
BLENDERS



GRIDDLE
HOTPLATES/TOASTERS

Manufactured in Australia by
ROBAND AUSTRALIA PTY LTD

Authorised Distributor/Agent